

AMENDMENTS TO THE CLAIMS:

This listing of claims will replace all prior versions, and listings, of claims in the application:

LISTING OF CLAIMS:

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Claim 1. (original): Method for the preparation of starch particles in a two-phase system, which method comprises the following steps:

a) preparation of a first phase comprising a dispersion of starch in water;

(B) b i) dispersion or emulsifying of a second phase, which is a hydrophobic phase in the first phase, such that an oil-in-water emulsion is obtained;

ii) inversion of the oil-in-water emulsion to a water-in-oil emulsion;

c) cross-linking of the starch present in the first phase;

d) separating the starch particles thus formed.

Claim 2. (currently amended): Method according to Claim [[2]] 1, wherein the starch is completely or partially gelatinised before, during or after step b) ii).

Claim 3. (previously presented): Method according to Claim 1, wherein in step b) i) the hydrophobic phase: water ratio is 80:20 to 20:80.

Claim 4. (previously presented): Method according to Claim 1, wherein the oil-in-water emulsion contains a surfactant.

Claim 5. (currently amended): Method according to Claim 4, wherein the surfactant has an HLB value of 8 to 20, ~~preferably of 10 to 15.~~

Claim 6. (previously presented): Method according to Claim 4, wherein step b) ii) comprises raising the temperature of the oil-in-water emulsion until inversion takes place.

Claim 7. (previously presented): Method according to Claim 4, wherein step b) ii) comprises the addition of a second surfactant to the oil-in-water emulsion, such that inversion to a water-in-oil emulsion takes place.

Claim 8. (previously presented): Method according to Claim 4, wherein step b) ii) comprises the addition of a hydrophobic liquid to the oil-in-water emulsion such that inversion to a water-in-oil emulsion takes place.

Claim 9. (original): Method for the preparation of starch particles in a two-phase system, which method comprises:

- B1*  
*Cont*
- a) preparation of a first phase comprising a dispersion of starch in water;
  - b) addition of a second phase, which is a water-miscible non-solvent for starch to the first phase such that phase separation occurs;
  - c) cross-linking of the starch present in the first phase; and
  - d) separating the starch particles thus formed.

Claim 10. (original): Method according to Claim 9, wherein the water-miscible non-solvent for starch is ethanol or acetone, preferably ethanol.

Claim 11. (previously presented): Method according to Claim 9, wherein the starch is completely or partially gelatinised before, during or after step b) or c).

*B1*  
*Cont* Claim 12. (previously presented): Method according to claim 1, wherein the starch consists of partially modified starch.

Claim 13. (currently amended): Method according to claim 1, wherein the starch content in the first phase is 1 - 50 % (m/m), ~~preferably 5 to 25 % (m/m).~~

Claim 14. (previously presented): Method according to claim 1, wherein cross-linking is carried out with the aid of a cross-linking agent, which is preferably trisodium trimetaphosphate or epichlorohydrin.

Claim 15. (previously presented): Method according to Claim 1, wherein step b) i) the hydrophobic phase: water ratio is 60:40 to 40:60.

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Application No. 09/869,706  
Amdt. dated July 28, 2003  
Reply to Office Action of March 28, 2003  
Docket No. 2001-1209

ATTACHMENT:

Make of record the accompanying translation of  
Dutch priority application Serial No. 1010926 filed  
December 30, 1998.